

HARRISON BD OF ED-01702060 - Corrective Action Report

Section	Form subsection	Site Name	Question #	Due Date	Status
On-Site Assessment Tool	Food Safety, Storage and Buy American		1403	02/11/2019	CAP Accepted
Corrective Action History	CAP Accepted Katie Hunter 02/01/2019 02:43 PM	CAP Accepted			
	CAP Submitted MICHAEL PIZZA 02/01/2019 02:05 PM	<p>Implicit in the contract between the SFA and the FSMC is that we purchase food on their behalf.</p> <p>Attached is the product that was ordered from US Food Service.</p>			
	CAP Rejected Katie Hunter 02/01/2019 10:58 AM	<p>Exemption documentation was not available for foods that did not meet the Buy American provision. (Tuna - from Thailand)</p> <p>Explain, in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. MUST Indicate the date of implementation.</p>			
	CAP Submitted MICHAEL PICHOWICZ 02/01/2019 09:53 AM	Tuna used is from either USDA or US Foods.			
	Flagged Katie Hunter 01/11/2019 01:56 PM	<p>Exemption documentation was not available for foods that did not meet the Buy American provision. (Tuna - from Thailand)</p> <p>Explain, in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.</p>			
On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	HARRISON HS	402	02/11/2019	CAP Accepted
Corrective Action History	CAP Accepted Katie Hunter 02/01/2019 10:59 AM	CAP Accepted			
	CAP Submitted MICHAEL PICHOWICZ 02/01/2019 09:52 AM	Staff will be continually traIned in proper claiming, increased signage regarding "What comes with my meal" etc will be posted. Monthly training scheduled for 3rd week of each month, one school per day.			
	Flagged Katie Hunter 01/11/2019 01:56 PM				

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Section	Form subsection	Site Name	Question #	Due Date	Status
On-Site Assessment Tool - Site	Food Safety, Storage and Buy American	HARRISON HS	1404	02/11/2019	CAP Accepted
Corrective Action History	CAP Accepted Katie Hunter 02/01/2019 10:59 AM	CAP Accepted			
	CAP Submitted MICHAEL PICHOWICZ 02/01/2019 09:52 AM	HACCP books have been at all locations since 1/7/2019.			
	Flagged Katie Hunter 01/11/2019 01:56 PM	SFA did not have a copy of the written food safety plan available on day of review. Schools participating in the school lunch and breakfast programs must implement a food safety program for the preparation and service of meals that complies with Hazard Analysis Critical Control Point (HACCP) principles. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.			
On-Site Assessment Tool - Site	Meal Components and Quantities - Day of Review	HARRISON HS	401	02/11/2019	CAP Accepted
Corrective Action History	CAP Accepted Katie Hunter 02/01/2019 10:58 AM	CAP Accepted			
	CAP Submitted MICHAEL PICHOWICZ 02/01/2019 09:52 AM	Staff will be continually traIned in proper claiming, increased signage regarding "What comes with my meal" etc will be posted. Monthly training scheduled for 3rd week of each month, one school per day.			
	Flagged Katie Hunter 01/11/2019 01:56 PM	Students must take the required number of components for lunch in order for their meals to be claimed for reimbursement. If the SFA has offer versus serve, students must select at least 3 food components in the proper quantities. One component selected must be ½ cup fruit and/or vegetable. Food service staff/cashiers must receive training on how to accurately recognize a reimbursable meal under offer versus serve. If the SFA does not have offer versus serve, students must take all 5 components in the proper quantities. Food service staff/cashiers should receive training on how to accurately recognize a reimbursable lunch. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.			
On-Site Assessment Tool	Food Safety, Storage and Buy American		1400	02/11/2019	CAP Accepted
Corrective Action History	CAP Accepted Katie Hunter 02/01/2019 10:57 AM	CAP Accepted			
	CAP Submitted MICHAEL PICHOWICZ 02/01/2019 09:54 AM	HACCP books have been at all locations since 1/7/2019.			
	Flagged Katie Hunter 01/11/2019 01:56 PM	A copy of the written HACCP food safety plan must be available at each school. Explain in detail, how the finding will be corrected and the measures taken to ensure that it will not reoccur in the future. Indicate the date of implementation.			
Off-Site Assessment Tool	Professional Standards		1209	02/11/2019	CAP Removed
Corrective Action History	CAP Removed Katie Hunter 01/11/2019 01:55 PM	CAP Removed			
	Flagged MICHAEL PIZZA 09/26/2018 01:43 PM				